

007532174

WPI Acc No: 88-166106/198824

Stable coffee drink prep. - comprises aq. extract of coffee, milk and sweetener contg. polyglycerine fatty acid ester and citric acid monoglyceride

Patent Assignee: TAIYO KAGAKU KK (TAIC)

Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
JP 63105640 A	19880510	JP 86251279	A	19861022			198824 B
JP 92030823 B	19920522	JP 86251279	A	19861022	A23F-005/24		199225

Priority Applications (No Type Date): JP 86251279 A 19861022

Patent Details:

Patent	Kind	Lan Pg	Filing Notes	Application	Patent
JP 63105640 A		3			
JP 92030823 B		4	Based on		JP 63105640

Abstract (Basic): JP 63105640 A

The method includes adding polyglycerin fatty acid ester 0.01-0.5 w/w% and citric acid monoglyceride 0.1-0.5 w/w% in the coffee drink composed of the aqueous extract of coffee, milk component and sweetener.

USE/ADVANTAGE - By using above two surfactants together, the coffee drink shows excellent emulsion stability and hardly suffered from the germination and multiplication of the spores of thermoresistible microbes...-

0/0

Derwent Class: D13

International Patent Class (Main): A23F-005/24